



Starters

Homemade Butternut Squash Soup Topped with Pine Nuts & Chilli Flakes Served with Ciabatta Bread
Crayfish & Avocado Salad (g/f)
Duck Liver & Gin Parfait Served with Warm Toast & Cornichons

Main Meals

Roast Turkey

Hand Rolled Turkey Breast served with Roasted Maris Piper Potatoes, Homemade Sage & Onion Stuffing, Pig in Blanket, Freshly Prepared Vegetables and a Rich Gravy.

Roast Beef

Roasted Topside of Beef served with Roasted Maris Piper Potatoes, Homemade Yorkshire Pudding, Freshly Prepared Vegetables and a Rich Gravy.

Salmon

Salmon Fillet Served on a Bed of Wilted Spinach Served with Sautéed Potatoes, Green Beans & Creamy White Wine & Prawn Sauce

Nut Roast (Ve)

Roasted Maris Piper Potatoes, Freshly Prepared Vegetables and a Rich Vegan Gravy.

Desserts

Traditional Christmas Pudding with Brandy Cream (g/f)
Homemade Apple Crumble & Custard
Warm Chocolate Brownie Sundae

To Finish

Tea or Americano Coffee served with a Mini Mince Pie

£22 Per Person

Also available as a “Small Plate” for £15

Optional Extras for your Table:

Bowl of Roast Potatoes £3

10 Pigs in Blankets £5

Yorkshire Pudding £1 each

Cauliflower Cheese £2

